

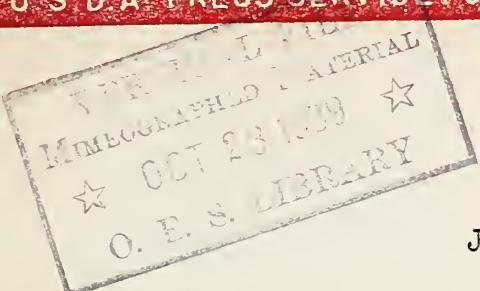
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No. 335

June 26, 1939.



JELLY FOR SALE

Home-made jelly offered for sale should be especially choice says _____

_____, _____, _____ (Name) (Title) (Institution)

It has to compete with products made under perfectly controlled conditions established by technical experts in commercial establishments. Many States and some cities have standards for jelly on sale as for other food products. The Federal Food and Drug Administration has certain standards for jellies that enter interstate commerce. All these standards protect the consumer and help her to get an honest product. They also protect the jelly-maker from unfair competition.

Under the Food and Drug Administration rulings, jelly containing less than the normal amount of fruit juice, or containing excess fruit moisture or added water that should be evaporated in cooking is considered an imitation and must be so labeled. According to these rulings, which are based on good household and trade practice, the fruit juice should weigh as much as or more than the sugar. This prevents the labeling as fruit jellies of products made up largely of water, pectin, acid, and sugar with very little actual juice, it also prevents the sale of an article labeled as fruit jelly, made from a second extraction of fruit.

Most housewives know that fruits like currants, crabapples, and wild grapes are so rich in pectin and acid that they will give a jellying liquid if cooked up and strained more than once. This second extraction jelly is all right to use at home but it must be labeled "imitation" if sold in interstate commerce.

The Bureau of Home Economics has a free bulletin on home-made jellies, jams, and preserves, which gives detailed directions for making most of the usual kinds of jellies and other preserves successfully. Write to the U. S. Department of Agriculture for a copy, asking for Farmers' Bulletin 1800 - F.

